

HOOVER



OVENS USER INSTRUCTIONS



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General warnings

Thank you for choosing one of our products. To get the most out of your oven we recommend that you:

Read the notes in this manual carefully: they contain important instructions on how to install, use and service this oven safely.

Keep this booklet in a safe place for easy, future reference.

When the oven is first switched on it may give out acrid smelling fumes. This is because the bonding agent for insulating panels around the oven has been heated up for the first time. This is a completely normal, if it does occur you merely have to wait for the fumes to clear before putting the food into the oven.

An oven by its very nature becomes very hot. Especially the glass of the oven door.

Do not allow children to go near the oven when it is hot, especially when the grill is on.

A specially designed protector shield (some models only) which reduces considerably the surface temperature of the oven door can be obtained through our service organization. This shield is recommended for households with young children.

Declaration of compliance. The parts of this appliance that may come into contact with food-stuffs comply with the provisions of **EEC Directive 89/109**.

CE This appliances complies with Directives 89/336/EEC, 73/23/EEC and following changes.

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person.

Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because they are dangerous for children.

IMPORTANT

The oven must be used only for the purpose for which it was designed: it must only be used for cooking food.

Any other use, e.g. as a form of heating, is an improper use of the oven and is therefore dangerous.

The manufacturers cannot be held responsible for any damage caused by improper, incorrect or unreasonable use.

When using any electrical appliance you must follow a few basic rules.

- Do not pull on the power cable to remove the plug from the socket.
- Do not touch the oven with wet or damp hands or feet.
- Do not use the oven unless you are wearing something on your feet.
- Do not allow children or irresponsible people to use the oven unless they are carefully supervised.
- It is not generally a good idea to use adapters, multiple sockets for several plugs and cable extensions.
- If the oven breaks down or develops a fault switch it off at the mains and do not touch it.

If the cable is at all damaged it must be replaced promptly. When replacing the cable, follow these instructions.

Remove the power cable and replace it with one of equal length that has been insulated in rubber of the HO5RR-F type. The cable must be able to bear the electrical current required by the oven. Cable replacement must be carried out by properly qualified technicians.

The earthing cable (yellow-green) must be 10 mm longer than the power cable.

Use only an approved service centre for repairs and ensure that only original parts are used. If the above instructions are not adhered to the manufacturers cannot guarantee the safety of the oven.

Installation

Installation is the customer's responsibility. The manufacturers have no obligation to carry this out. If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee.

The installation instructions for professionally qualified personnel must be followed. Incorrect installation may cause harm or injury to people, animals or things. The manufacturer cannot be held responsible for such harm or injury.

FITTING THE OVEN INTO THE KITCHEN UNIT

Fit the oven into the space provided in the kitchen unit: it may be fitted underneath a work top or into an upright cupboard.

Fix the oven in position by screwing into place, using the four fixing holes in the frame.

To locate the fixing holes, open the oven door and look inside.

To allow adequate ventilation, the measurements and distances indicated in the diagram on page 19 must be adhered to when fitting the oven.

Note: For ovens that are combined with a hob unit the instructions contained in the manual for the hob unit must be followed.

IMPORTANT

If the oven is to work properly, the kitchen housing must be suitable.

The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units made of veneered wood can withstand temperatures of at least 120 °C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit. Once the oven has been lodged inside the unit, the electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using special tools.

Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear light of at least 45 mm.

Connecting to the power supply

Plug into the power supply. Ensure first that there is a third contact that acts as earthing for the oven. **The oven must be properly earthed.**

If the model of oven is not fitted with a plug, fit a standard plug to the power cable. It must be able to bear the power supply indicated on the specifications plate. The earthing cable is yellow-green. The plug must be fitted by a properly qualified person.

If the socket and the plug are incompatible the socket must be changed by a properly qualified person. A properly qualified person must also ensure that the power cables can carry the current required to operate the oven.

An ON/OFF switch with a minimum distance of 3 mm between contacts may also be connected to the power supply. The connections must take account of the current supplied and must comply with current legal requirements. The yellow-green earthing cable must not be governed by the ON/OFF switch. The socket or the ON/OFF switch used for connecting to the power supply must be easily accessible when the oven has been installed.

Important: During installation, position the power cable in such a way that it will not be subjected to temperatures of above 50°C at any point.

The oven complies with safety standards set by the regulatory bodies. The oven is safe to use only if it has been adequately earthed in compliance with current legal requirements on wiring safety. You must ensure that the oven has been adequately earthed.

The cabling and wiring system must be able to bear the maximum electric power required by the oven. This is indicated on the specifications plate.

If you are in any doubt at all, use the services of a professionally qualified person.

The manufacturers cannot be held responsible for any harm or injury to persons, animals or things caused by failure to properly earth the oven.

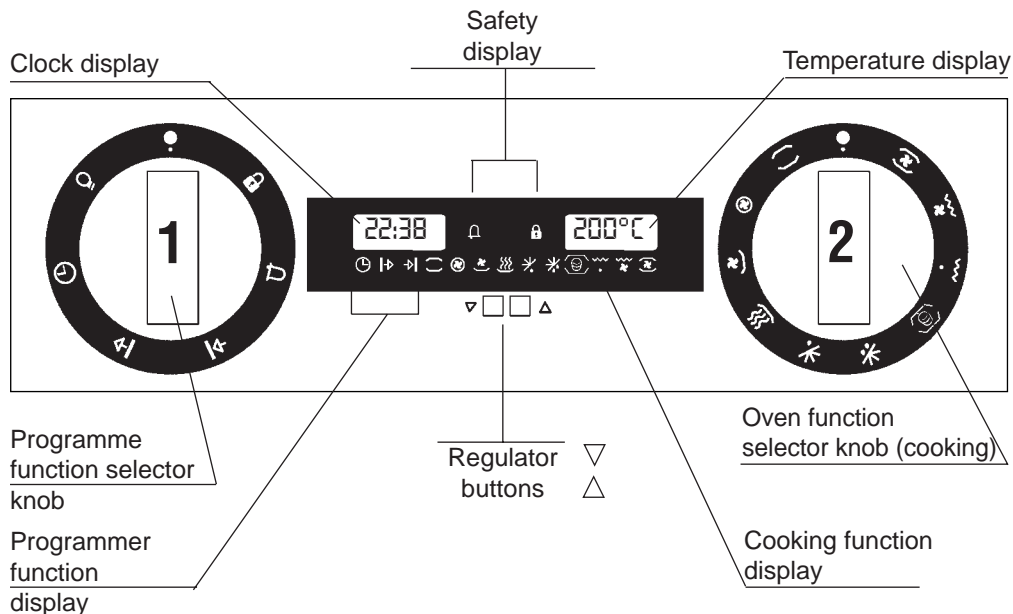
WARNING: the voltage and the supply frequency are showed on the rating plate (fig. 4 - pag.19).

Multifunction electronic oven

DESCRIPTION OF CONTROL PANEL

The control panel has two knobs for selecting functions and two buttons for setting the time, temperature and the start/end of cooking.

NB: Some models are fitted with pop-out controls. To turn the knob, first push inwards to release.



NB:

- Never cover the oven walls with aluminium foil, as this would concentrate heat and damage the oven enamel.
- Grilling should always be carried with the oven door closed.
- If the clock is not set the oven will not work and 12:00 will flash on the display.
- To cancel all set functions and times turn knob (2) to the ● symbol.

To start cooking a function must be selected using knob (2). The corresponding symbol will appear on the display and the automatically pre-set temperature will flash. If you wish to alter that temperature, press the ▽ or △ buttons.

After a few seconds the oven will start working, but the programme selector can be regulated so that the start is delayed until the required time (see chapter "The Programmer").

The cooking function symbol will flash until the oven reaches the temperature shown on the display. When that temperature is reached it will stop flashing and an audible signal sounds.

For details of the various cooking modes see p. 7.

The oven can be switched off at any stage by simply turning the selector knob (2) to "0".

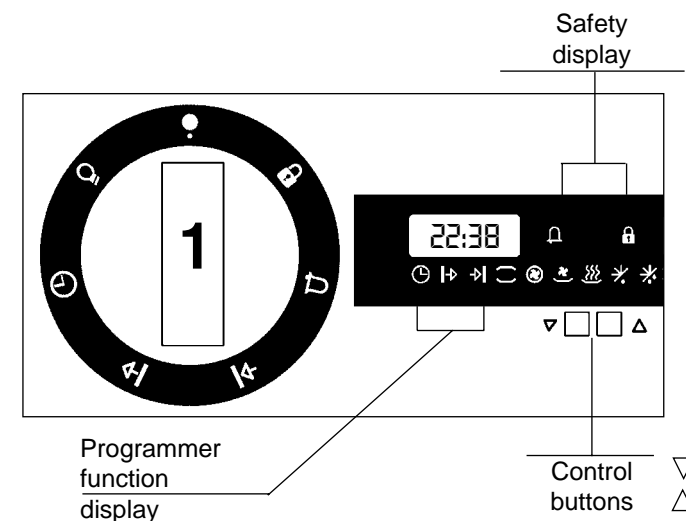
Temperatures

The temperature is pre-set for every type of cooking function. However, it can be modified according to specific requirements, as listed in the table on p. 7. The pre-set temperatures for pizzas, defrosting and keeping warm functions cannot be altered.

The display shows the pre-set temperature, which increases or decreases by 5°C each time the ▽ or △ buttons are pressed.







































The Programmer

Presentation













- ⓘ Oven light
- ⌚ Clock regulator
- ⏸ Regulation of cooking time (from 0 to 3h59')
- ⏹ End of cooking timer control
- 🔔 Timer
- 🔒 Child safety
- ▽ Regulator button
- △ Regulator button

A slight delay will occur when setting a programme, while the oven carries out internal diagnostics.

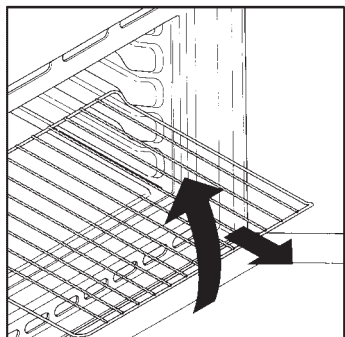
FUNCTION	HOW TO ACTIVATE IT	HOW TO SWITCH IT OFF	WHAT IT DOES	WHAT IT IS FOR
OVEN LIGHT 	When knob (1) is turned to the  symbol, the light comes on			This function is useful for checking that the oven is fully operational.
CLOCK 	<ul style="list-style-type: none"> Turn the selector knob (1) to the  symbol. Using the  and  buttons, set the time of day (while setting, the numbers on the display will flash) 	<ul style="list-style-type: none"> Turn the selector knob to the position  	<ul style="list-style-type: none"> Allows you to regulate the time shown on the oven clock 	<ul style="list-style-type: none"> Using the  and  buttons, set the time of day (while setting, the numbers on the display will flash) NB: Set the clock immediately after installing the appliance or after an interruption to the power supply (this is shown by 12:00 flashing on the display).
COOKING TIME 	<ul style="list-style-type: none"> To select a cooking function use (selector knob 2) Turn selector knob 1 to the  symbol Set the cooking time using the  and  buttons (while setting, the numbers on the display will flash) 	<ul style="list-style-type: none"> When the cooking time is up, the oven will switch itself off. If you need to stop it before then, the oven must be switched off, or the cooking time must be turned to 00:00. (selector 1 to symbol , and use the  and  buttons) 	<ul style="list-style-type: none"> Allows the end of cooking time to be stored in the memory. When the cooking time has been set, turn selector knob 1 to the  symbol to display the time of day. To display the programmed time turn selector knob 1 to the  symbol. 	<ul style="list-style-type: none"> When the set cooking time is up the oven switches itself off automatically and for a few seconds an alarm sounds.
END OF COOKING 	<ul style="list-style-type: none"> Select a cooking function (selector knob 2) Turn the selector knob to the  symbol. Set the end of cooking time using the  and  buttons (while setting, the numbers on the display will flash) 	<ul style="list-style-type: none"> At the pre-set time the oven automatically switches itself off. If you need to stop it before then, switch the oven off by turning the selector knob 2 to the . 	<ul style="list-style-type: none"> Allows the end of cooking time to be stored in the memory. When the cooking time has been set, turn selector knob 1 to the  symbol to display the time of day. To display the programmed time turn selector knob 1 to the  symbol. 	<ul style="list-style-type: none"> This function is used typically used with 'cooking time' function. For example if the dish has to be cooked for 45 minutes and needs to be ready by 12:30, simply select the required function, set the cooking time to 45 minutes and the end of cooking time to 12:30. Cooking will start automatically at 11:45 (12:30 minus 45 mins) and will continue until the pre- set end-of-cooking-time, when the oven will switch itself off automatically.
ALARM 	<ul style="list-style-type: none"> Turn selector knob 1 to the  symbol. Set the cooking time using the  and  buttons (while setting, the numbers on the display will flash) 	<ul style="list-style-type: none"> When the set cooking time is up, the oven will automatically switch itself off. If you need to stop it before then, you must turn the set time to 0 (selector knob 1 on  and then use the  and  buttons) 	<ul style="list-style-type: none"> Provides an audible alarm signal (for a few seconds) at the end of cooking time. 	<ul style="list-style-type: none"> Useful as a reminder This function works independently of the oven (it can be used even when the oven is not working)
CHILD SAFETY 	<ul style="list-style-type: none"> Turn the selector knob 1 to the  symbol. The indicator light will flash. Press the  and  buttons at the same time, for three seconds. The setting is confirmed when the light stops flashing. 	<ul style="list-style-type: none"> Press buttons  and  together for three seconds. The light flashes. 	<ul style="list-style-type: none"> The oven settings cannot be altered (even when the knobs are accidentally adjusted) 	<ul style="list-style-type: none"> Operates even when the oven is not on preventing it from being inadvertently switched on. Is operational when the oven is on and prevents any alterations to the settings (through accidental turning of the knobs) NB: the oven can still be switched off by turning selector knob 2 to position 0.

COOKING FUNCTIONS

Function	Symbol	Pre-set temperature	Temperature range setting
Natural convection Both upper and lower elements are working. Traditional cooking, best for roasting a leg of lamb or game. Ideal for biscuits and baked apples, and for crisping foods. Best results are obtained by placing on a shelf and regulating the temperature between 50 and 240°C.		220° C	50°-240°C
Tested in accordance with the CENELEC EN 50304 used for definition of energy class.			
Fan oven An internal fan ensures that the hot air is evenly distributed to all levels in the oven. Ideal for cooking different types of food at the same time (fish, meat, without mixing flavours or aromas). Delicate cooking - recommended for sponge cakes, puff pastry, etc.		180° C	50°-230°C
Lower element & fan Recommended for delicate cooking (soufflés)		160° C	50°-220°C
Keeping food warm The upper and lower elements work intermittently with fan assistance. The temperature is pre-set at a constant 60°C (this function does not allow the working temperature to be regulated). Ideal for keeping food hot that has just been cooked, without overcooking it. It is also useful for warming dishes.		60° C	—
Defrosting at room temperature This function allows air at room temperature to be circulated round the item. In this way the food defrosts in just a few minutes without affecting the content.		20° C	—
Defrosting The upper and lower elements work intermittently with fan assistance. The temperature is pre-set at a constant 40°C (this function does not allow the operating temperature to be regulated). This function allows rapid defrosting prior to cooking.		40° C	—
Pastry function The intense heat generated when using this function is similar to that produced in traditional wood-fired pizza ovens.		230° C	—
Traditional grilling with closed door In this position, the infrared grill element comes on. Excellent for cooking thin or medium slices of meat (sausages, chops, bacon)		210° C	180°-240°C
Fan grilling with closed door Hot air from the grill element is circulated around the food by the fan at the required temperature, between 50 and 200°C. The fan is an excellent substitute for the rotisserie and ensures excellent results with poultry, sausages and red meats, also in large quantities.		190° C	50°-200°C
Fan oven Both the upper and lower elements are working, assisted by the internal oven fan. This function is recommended for cooking poultry, fish, bread etc. This system ensures an even distribution of heat, making it possible to cook any dish on a large tray.		200° C	50°-230°C
Tested in accordance with the CENELEC EN 50304.			

USEFUL TIPS

Shelf safety system



The oven features a new shelf safety system. This allows you to pull out the oven shelves when inspecting the food without danger of food spillages or shelves falling accidentally out of the oven. To remove the shelves pull out and lift.

Grilling

Grilling makes it possible to give food a rich brown colour quickly. For browning we recommend that you insert the grill onto the fourth level, depending in the proportions of the food (see fig. 2, page 16). Almost all food can be cooked under the grill except for very lean game and meat rolls. Meat and fish that are going to be grilled should first be lightly doused with oil.

Cooking times

For recommended cooking times and temperatures the first time you use the oven, refer to the tables on pages 13, 14, 15, 16, 17 and 18. You may then wish to vary these times and settings in the light of your own experience.

Cleaning and maintenance

Clean the stainless steel and enamelled surfaces with warm, soapy water or with suitable brand products. On no account use abrasive powders that may damage surfaces and ruin the oven's appearance. It is very important to clean the oven each time that it is used. Melted fat is deposited on the sides of the oven during cooking. The next time the oven is used this fat

could cause unpleasant odours and might even jeopardise the success of the cooking. Use hot water and detergent to clean; rinse out thoroughly. To make this chore unnecessary all models can be lined with catalytic self-cleaning panels: these are supplied as an optional extra (see the section SELF-CLEANING OVEN WITH CATALYTIC LINING).

Use detergents and abrasive metal pads like «brillo pads» for the stainless steel grills. The glass surfaces as the top, oven door and warming compartment door must be cleaned when they are cold. Damage that occurs to them because this rule was not adhered to are not covered by the guarantee.

To replace the interior light: switch off the mains power supply and unscrew bulb. Replace with an identical bulb that can withstand very high temperatures.

Self-cleaning oven with catalytic

Special self-cleaning panels covered in a micro-porous coating are available as optional extras for all models. If they are fitted, the oven no longer needs to be cleaned by hand.

The fat that is splattered onto the sides of the oven during roasting is eliminated by the micro-porous coating which breaks the fat down by catalysis and transforms it into gas.

Excessive splattering may nevertheless block the pores and therefore hinder self-cleaning. The self-cleaning capacity may be restored by switching on the empty oven to maximum for about 10-20 minutes.

Do not use abrasive products, metal cleaning wads, sharp objects, rough cloths, or chemical products and detergents that may permanently damage the catalytic lining.

It is a good idea to use deep roasting trays to roast fatty foods such as joints of meat etc. and to put a tray underneath the grill to catch surplus fat.

These simple precautions will ensure the correct temperature and ideal conditions for catalytic cleaning to take place.

If the walls of the oven are so thickly coated in grease that the catalytic lining is no longer effective remove surplus grease with a soft cloth or sponge soaked in hot water.

The lining must be porous for self-cleaning to be effective.

N.B.: All catalytic linings currently on the market have a working life of about 300 hours. They should therefore be replaced after about 300 hours.

Service centre

Before calling the Service Centre

If the oven is not working, we recommend that:

— you check that the oven is properly plugged into the power supply.

If the cause of the fault cannot be detected:

disconnect the oven from the mains, do not touch the oven and call the after sales service.

Before calling the Service Centre remember to make a note of the serial number on the serial number specifications plate (see fig. 4, pag. 19).

The oven is supplied with a guarantee certificate that ensures that it will be repaired free of charge at the Service Centre.

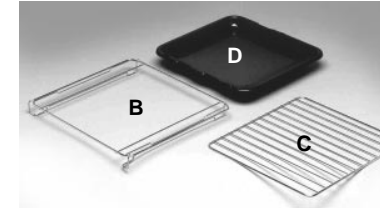
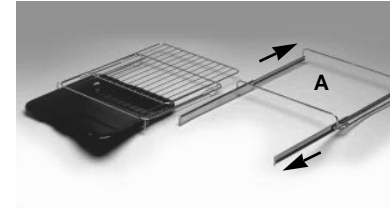
Before calling out your Service Agent

Sympton	Possible causes
Light does not come on	<ul style="list-style-type: none"> – No cooking function has been set. (see page 3) – Lamp is burnt out. – Cooking has finished. (see page 3)
Cooking function cannot be set	<ul style="list-style-type: none"> – Clock has not been set, display is flashing on «12:00». (see page 3) – Selection has not been done correctly. (see page 3) – No power / Child safety selected.
Clock display is flashing «12:00»	<ul style="list-style-type: none"> – There has been a break in power supply, re-set clock. (page 3)
Oven will not start	<ul style="list-style-type: none"> – No cooking function has been set. (see page 3) – There has been a break in power supply, clock display is flashing on «12:00, re-set clock and cooking function. (see page 3)
GIAS Oven does not heat up	<ul style="list-style-type: none"> – Check that elements are working, if OK, replace board.
GIAS Buzzer sounds several minutes after cooking has finished	<ul style="list-style-type: none"> – Board overheating, check tangential fan.

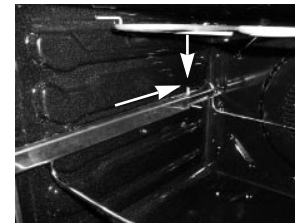
The electronic control also indicates any anomalies.

In case of malfunction on the display will appear Er. should this persist please contact the after sales department.

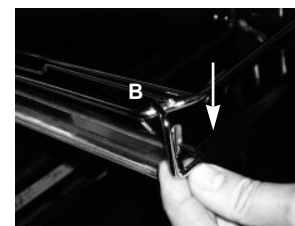
Telescopic shelf



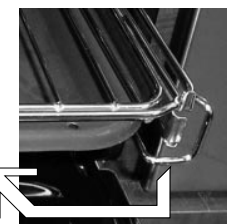
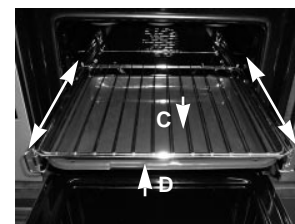
Place the telescopic runners **A** in the oven



Ensure the runners **A** are firmly pushed to the back wall of the oven



Slide out the runners and position the shelf support **B** behind the shelf stop located at the front side of the kit



Complete assembly by inserting plain shelf **C** and drip tray **D**

Notes

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TABLES OF COOKING TIMES

The overall suggested cooking times set out below are intended as a rough guide only. They may in fact vary according to the quality, the freshness, the size and the thickness of the food cooked and of course cooking time is also partly a matter of taste. Let the food stand for a few minutes before serving because the ingredients continue cooking after they have been removed from the oven.

Static oven

Unless otherwise stated, the cooking times do not include heating up the oven to the required temperature. See fig. 2, page 16 for the correct position of the oven shelves.

HANDY TIP: Turn off the oven at least 10 minutes before the time shown, leaving the food in the oven. This way, you will save energy and be able to finish cooking the dish in such a way as to suit you. Lower the temperature so as to avoid the surface of the food becoming hard and dry.

Pasta

STATIC ELECTRIC OVEN

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Lasagne	kg 3,5	2	70 ÷ 75	220
Cannelloni	kg 1,8	2	50 ÷ 60	220
Oven baked pasta	kg 2,5	2	55 ÷ 60	220

ELECTRIC FAN OVEN

Shelf	Time of cooking in minutes	Oven temperature	Remarks
2	60 ÷ 65	200	Put the lasagne into an unheated oven
2	40 ÷ 50	200	Put the cannelloni into an unheated oven
2	45 ÷ 50	200	Put the oven baked pasta into an unheated oven.

Baking (not cakes)

STATIC ELECTRIC OVEN

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Bread	kg 1 pasta	2	35 10 (pre-heating)	200
Pizzas	kg 1	1	25 ÷ 35	230
Pastry (frozen) vol au vents	n. 24	1	30 ÷ 35	220
4 Focaccia	200 gr. of dough each	2	25 ÷ 30	200

ELECTRIC FAN OVEN

Shelf	Time of cooking in minutes	Oven temperature	Remarks
2	30 ÷ 35 10 (pre-heating)	180	Form the dough into a loaf and make a cross with a knife on top of the dough leave the dough to rise for at least 2 hours. Grease the baking tin and put the dough in the middle of it.
1	20 ÷ 25	190	Warm the oven for 15 minutes and place the pizzas in the greased baking tray. Garnish them with tomatoes, mozzarella, ham, oil, salt and origano.
2	25 ÷ 30	200	Place 24 vol au vents in the oven and bake.
2	20 ÷ 25	180	Warm the oven for 15 minutes, grease the baking tray, season the 4 focaccia with oil and salt and leave them to rise at room temperature for at least 2 hours before putting them in the oven.

Meat

All meats can be roasted in shallow or deep roasting trays.
It is advisable to cover the shallow trays to avoid splattering the sides of the oven with grease will be crunchier.
The roasting times are the same whether the meat has been covered up or not.

STATIC ELECTRIC OVEN

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Whole joint of beef	kg 1	3	70 ÷ 80	220
Joint of deboned	kg 1	2	100 ÷ 110	220
Joint of deboned veal	kg 1,3	1	90 ÷ 100	220
Joint of filet of beef	kg 1	2	80 ÷ 90	220

Fish

STATIC ELECTRIC OVEN

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Trout	3 whole trout or 1 kg	2	40 ÷ 45	220
Salmon	700 g peer 2.5 cm slice	2	30 ÷ 35	220
Sole	Fillets / 1 kg	2	40 ÷ 45	220
Bream	2 whole ones	2	40 ÷ 45	220

Rabbits and Poultry

STATIC ELECTRIC OVEN

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Guinea fowl	kg 1/1,3	2	60 ÷ 80	220
Chicken	kg 1,5-1,7	2	110 ÷ 120	220
Rabbit pieces	kg 1/1,2	2	55 ÷ 65	220

ELECTRIC FAN OVEN

Shelf	Time of cooking in minutes	Oven temperature
3	50 ÷ 60	200
2	80 ÷ 90	200
2	90 ÷ 100	200
2	80 ÷ 90	200

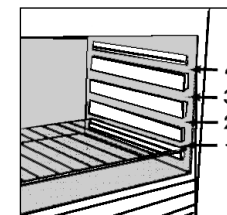
ELECTRIC FAN OVEN

Shelf	Time of cooking in minutes	Oven temperature
2	35 ÷ 40	200
2	30 ÷ 35	200
2	35 ÷ 40	200
2	35 ÷ 40	200

ELECTRIC FAN OVEN

Shelf	Time of cooking in minutes	Oven temperature
2	60 ÷ 70	200
2	100 ÷ 110	200
2	50 ÷ 60	200

Fig. 2



Remarks

Put the meat into a deep Pyrex dish and season with salt and pepper; turn the meat half way through cooking.

Cook the meat in a covered Pyrex dish with herbs, spice, oil and butter.

Cook as indicated above.

Cook as indicated above.

Remarks

Cover the trout with salt, oil and onions and cook in a Pyrex dish.

Cook the salmon in an open Pyrex dish with salt, pepper and oil.

Cook the sole with salt and a spoonful of oil.

Cook the bream in oil and salt in a covered dish.

Remarks

Place the guinea fowl in a deep Pyrex or pottery dish with very little oil and season with herbs and spices.

Follow the procedure for cooking the guinea fowl.

Put all the pieces of the same size in the glazed tray. Season with herbs and spices. Turn the pieces as and when required.

Cakes

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Cocount cake baked in a tin	700 gr.	1	55	180
Torta Margherita in a tin		1	55	175
Carrot cake baked in a tin		1	65	180
Apricot pie		1	40	200

Vegetables

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Fennel bulbs	800 gr.	1	70 ÷ 80	220
Courgettes	800 gr.	1	70	220
Potatoes	800 gr.	2	60 ÷ 65	220
Carrots	800 gr	1	80 ÷ 85	220

Fruit

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Whole apples	kg 1	1	45 ÷ 55	220
Pears	kg 1	1	45 ÷ 55	220
Peaches	kg 1	1	45 ÷ 55	220

Grilling

Place the food to be grilled underneath the infra-red grill. Warning: When the grill is on it takes on a bright red colour. Place the tray underneath the grill to collect juices and fat from the food being grilled.

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Squares of bread for toasting	4 slices	4	5 (5 to heat up grill)	Grill
Toasted sandwiches	n. 4	4	10 (5 to heat up grill)	Grill
Sausages	n. 6 / kg 0,9	4	25/30 (5 to heat up grill)	Grill
Ribs of beef	n. 4 / kg 1,5	4	25 (5 to heat up grill)	Grill
Chicken legs	n. 4 / kg 1,5	3	50/ 60 (5 to heat up grill)	Grill

ELECTRIC FAN OVEN

Shelf	Time of cooking in minutes	Oven temperature
1	50	160
1	40 ÷ 45	160
1	50 ÷ 60	160
2	30 ÷ 35	180

Remarks

Use a tin that is 22 cm deep. Pre-heat for 10 m.
Use a tin that is 22 cm deep. Pre-heat for 10 m.
Use a tin that is 22 cm deep. pre-heat for 10 m.
Use a tin that is 22 cm deep. Pre-heat for 10 m.

ELECTRIC FAN OVEN

Shelf	Time of cooking in minutes	Oven temperature
1	60 ÷ 70	200
1	60 ÷ 70	200
2	60 ÷ 65	200
1	70 ÷ 80	200

Remarks

Cut the fennel into four pieces, add butter, salt and potatoes if required and place in a Pyrex face up. Cover the dish.
Slice the courgettes, place in a Pyrex dish and add butter and salt.
Cut the potatoes into equal parts and place in a Pyrex dish. Season with salt, origano and rosemary. Cook in oil.
Slice the carrots, place in a Pyrex dish and cook.

ELECTRIC FAN OVEN

Shelf	Time of cooking in minutes	Oven temperature
2	45 ÷ 55	200
2	45 ÷ 55	200
2	45 ÷ 55	200

Remarks

Bake the fruit in an open Pyrex or earthenware dish. Leave it to cool inside the oven.
Follow procedure above.
Follow procedure above.

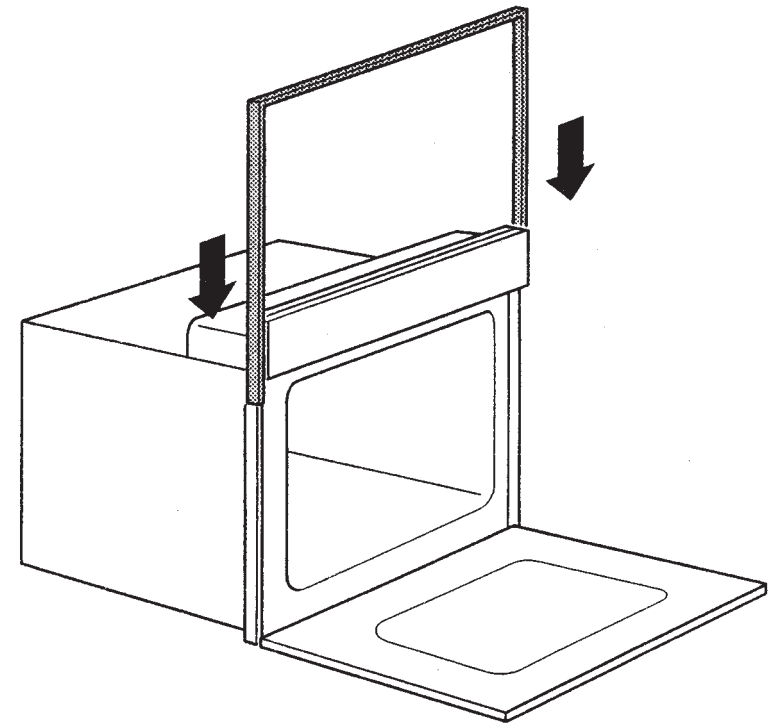
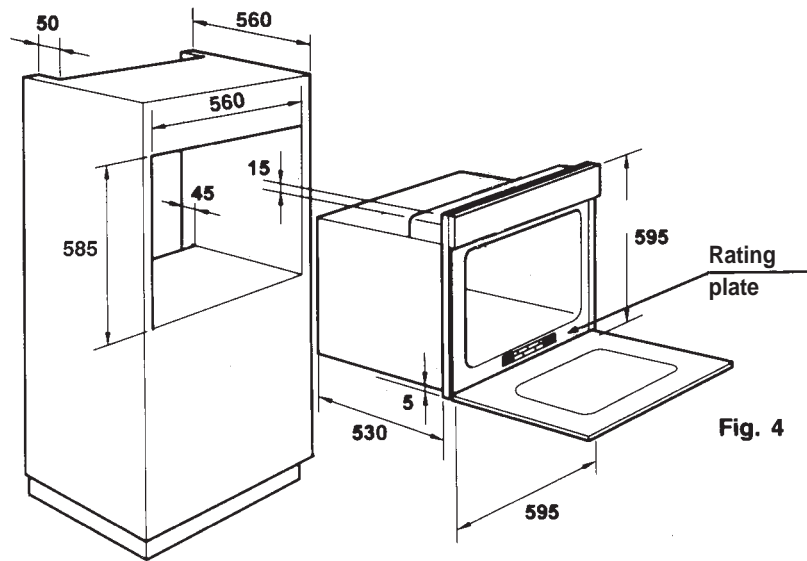
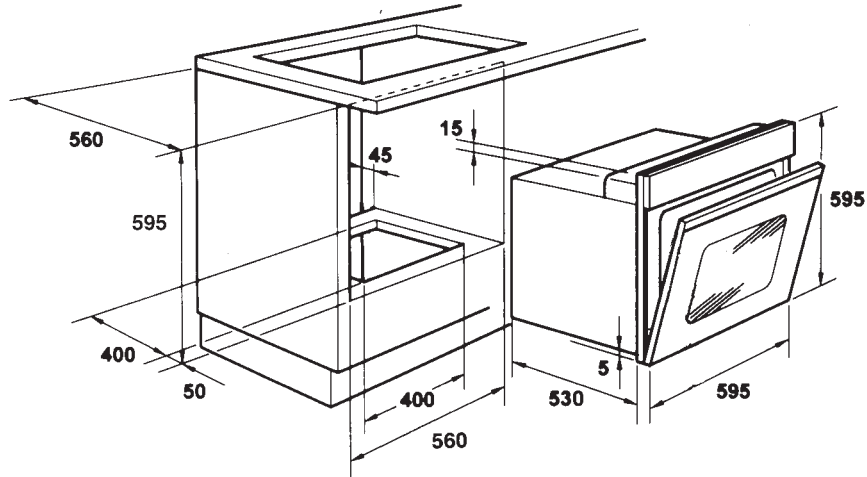
GRILL FAN WITH CLOSE DOOR

Shelf	Time of cooking in minutes	Oven temperature
4	5 (10 to heat up grill)	Grill
3	5/8 (10 to heat up grill)	Grill
4	15/20 (10 to heat up grill)	Grill
4	15/20 (10 to heat up grill)	Grill
3	50/ 60 (10 to heat up grill)	Grill

Remarks

Lay the bread on the grill tray. When one side of the bread has been toasted, turn over and toast the other side. Remember: keep the toast warm at the bottom of the oven until you are ready to serve it.
Lay the bread on the grill tray. When one side of the sandwich has been toasted, turn over and toast the other side.
Cut the sausages in half and lay them face down on the grill. Half way through grilling turn them over. Warning: Every so often, check that they are being cooked equally all over. If this is not happening, switch over the positions of those being less and those being more cooked.
Make sure that the ribs of beef are exposed to the full effect on the main grill.
Turn them over twice during grilling.

INSTALLATION



INSTALLATION OF OVEN PROTECTION TRIM

Place the oven in its housing (under worktop or in column) inserting the frame (as per diagram) between the outer furniture edge and the oven side flanges. Complete the installation by securing the appliance with the 4 screws supplied.